

Winter Menu

Breakfast

88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger , chocolate sea salt , triple berry

Pesto Mozzarella Breakfast Sandwich (GFA)

\$7.00 ea | \$8.00 ea GF

scrambled egg whites, roasted peppers, fresh mozzarella, pesto, whole wheat english muffin

Vegan Chorizo Potato Burrito (GFA)

\$8.00 ea | \$9.00 ea GF

vegan chorizo crumbles, breakfast potato, tortilla

Oatmeal Bar (GF, VGN)

\$72.00 (serves 16)

cooked with oat milk and maple syrup, bar includes toasted almonds, golden raisins, banana chips, sliced apricots

Mixed Berry Overnight Oats (GF, VGN)

\$8.00 ea

certified gluten free oats, oat milk, chia seeds, true berry topping

Pumpkin Power Bars (GF, VGN)

\$16.00/half dozen



Appetizers by The Dozen

Sesame Seared Tuna Skewers (GF)

\$48.00/dozen

sesame seared tuna, cucumber, pickled ginger, green onion, with ponzu sauce and wasabi cream

Falafel Tomato Skewers (GF,VGN)

\$39.00/dozen

house-made falafel, roasted marinated tomato, cucumber, roasted tomato vinaigrette dip

Nashville Cauliflower Bites (GF,V)

\$22.00/dozen

marinated cauliflower, crispy fried, nashville seasoned

Peri Peri Chicken Skewers (GF)

\$32.00/dozen

spiced marinated chicken breast, house-made chimichurri dip

Gluten Free Mushroom Quesadilla (GF,V)

\$28.00/dozen

portobello, caramelized onion, swiss cheese, goat cheese, salsa

Italian Cocktail Meatballs

\$32.00/dozen

all beef italian meatballs, pomodoro sauce

Roasted Salmon Spring Roll (GF)

\$42.00/dozen

roasted salmon, rice noodles, sesame seeds, bell pepper, cucumber, cilantro soy ginger dipping sauce

Appetizers Platters

Pinwheels Platter

\$80.00 small (serves 15-20)

\$95.00 medium (serves 24-28)

\$105.00 large (serves 30-35)

turkey honey mustard, roast beef with cheddar horseradish, grilled vegetable and scallion cream cheese, crudité garnish

Asian Crudites (GF, VGN)

\$85.00 small (serves 15-20)

\$120.00 medium (serves 24-28)

\$150.00 large (serves 30-35)

shiitake mushrooms, baby corn, snow peas, jicama, bell peppers, edamame hummus, carrot ginger sauce

Shrimp Combo Platter (GF)

\$165.00 small (serves 15-20)

\$240.00 medium (serves 24-28)

\$295.00 large (serves 30-35)

grilled marinated shrimp with lemon aioli, tandoori shrimp with apricot curry glaze, shrimp cocktail with house-made cocktail sauce

Seasonal Burrata Platter (V)

\$54.00 (serves 10)

burrata cheese, butternut squash caponata, shaved brussel sprouts and cranberries, extra virgin olive oil, balsamic reduction, sesame crostini, basil

Appetizers Platters (continued)

Chicken Wings (GF)

\$70.00 half pan (approx. 5 lbs 35 wings)

\$130.00 full pan (approx. 10 lbs 70 wings)

(hot or for reheat) buffalo, bbq, sweet chili, dry rub, includes sides platter of carrot, celery, blue cheese, ranch

Philly Steak Calzone

\$65.00 (serves 10)

shaved steak, sauteed peppers & mushrooms, provolone

Appetizers Dips

Pimento Cheese Dip (V)

\$20.00 half portion (serves 6-8)

\$37.00 full portion (serves 12-15)

cheddar cheese dip, roasted red pimento peppers, sesame crostini



Soups & Stews

Chili Bar (Beef, Chicken or Vegetarian Chili) (GF)

\$95.00/gallon (serves 16) *add cornbread \$19.25/dozen*
scallions, shredded cheese, sour cream, guacamole, crispy
tortilla strips

Mushroom Lentil Soup (GF, VGN)

\$65.00/gallon | \$16.25 quart

New England Clam Chowder

\$80.00/gallon | \$20 quart

fresh clams, potato, heavy cream, thyme with oyster
crackers

Pasta Fagioli

\$65.00/gallon | \$16.25 quart

Classic Beef Stew

\$80.00/gallon | \$20 quart



Salads

Gyro Salad Topper

\$140.00 small (serves 8-10)

\$210.00 med (serves 12-15)

\$275.00 large (serves 16-20)

house-made lamb meatballs, grilled chicken breast, red
onion, olives, roasted red peppers, tomato, cucumbers,
tzatziki, feta, gyro bread, romaine lettuce, buttermilk
ranch dressing

Vegan Niçoise Salad (GF, VGN)

\$105.00 small (serves 8-10)

\$155.00 medium (serves 12-15)

\$205.00 large (serves 16-20)

red potato, artichoke, lentil, roasted marinated tomato,
dressed green beans, pickled onions, marinated olives,
romaine mesclun mix, italian vinaigrette

Winter Mesclun Salad (GF, V)

\$50.00 small (serves 8-10)

\$75.00 medium (serves 12-15)

\$95.00 large (serves 16-20)

arugula, shaved fennel, oranges, honey-lemon
vinaigrette

Pasta & Grain Salads

Winter Panzanella Salad (VGN)

\$4.25 pp

roasted squash, roasted cauliflower, red chilies, toasted baguette, roasted tomato vinaigrette

Moroccan Chickpea Salad (GF, V)

\$5.50 pp

carrots, raisins, currants, red peppers, tomato, feta, chopped kale, mint

Tortellini Salad (V)

\$5.00 pp

tri-colored tortellini, shaved parmesan, sundried tomatoes, scallions, pesto dressing

Wheat Berry Wild Rice Salad (VGN)

\$4.75 pp

balsamic roasted squash, shaved brussel sprouts, apricots

Asparagus and Grilled Salmon Salad (GF)

\$5.50 pp

flaked grilled salmon, sliced asparagus, bell peppers

Sides

Grilled Broccolini (GF, VGN)

\$5.25 pp

roasted garlic, lemon

Mediterranean Cauliflower Rice (GF, VGN)

\$4.50 pp

lemon, herbs, red onion, sun-dried tomato

Lemon Oregano Fingerling Potato (GF, VGN)

\$3.95 pp

Roasted Cauliflower and Carrots (GF, VGN)

\$4.00 pp

Wild Mushroom Risotto (GF, V)

\$5.10 pp

Roll Basket

\$2.35 pp

assortment of cracked wheat, white, cranberry, gruyere, dark rye, with butter

Herbed Cous Cous (V)

\$3.95 pp

peas, parmesan, fine herbs

Lunch Specialty Sandwiches

Portobello Banh Mi (VGN, GFA)

\$13.50 ea

tamari glazed portobello mushroom, sesame roll, spicy vegan mayo, carrots, mixed green, pickled vegetables

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50 ea

roasted cauliflower, chickpea, vegan mayo, red onion, tomato, romaine, spinach wrap

The Winner (GFNA)

\$13.50 ea

roasted chicken breast, green goddess dressing, shredded lettuce, tomato, bacon, French baguette

Never Gonna Give You Up (GFNA)

\$13.50 ea

turkey breast, spicy mayo, pepper jack cheese, dill pickles, arugula, French baguette



Seafood Entrees

(4 person minimum)

Salmon Piccata

\$18.50 pp

pan seared salmon, lemon piccata sauce, capers
(4 oz cut, 1.5 pieces per person)

Lobster Ravioli

\$26.00 pp

locally made, 100% lobster ravioli, sherry cream sauce,
roasted tomatoes, leeks

Shrimp and Chorizo Paella (GF)

\$100.00 half pan (serves 10-12)

\$190.00 full pan (serves 20-24)

Swordfish Deconstructed Kebabs (GF)

\$18.00 pp

with grilled vegetables, capers

Vegetarian Entrees

(4 person minimum)

Vegetarian Paella (GF, VGN)

\$75.00 half pan (serves 10-12)

\$140.00 full pan (serves 20-24)

artichokes, mushrooms, saffron rice

Sweet Potato Gnocchi (VGN)

\$12.50 pp

locally made vegan sweet potato gnocchi, green peas,
blistered tomato, roasted fennel

Beef & Chicken Entrees

(4 person minimum)

Chicken Pot Pie

\$77.00 half pan (serves 10-12)

\$148.00 full pan (serves 20-24)

with puff pastry, potatoes, carrots, celery, peas, pearl
onion

Pan Seared Chicken

\$16.00 pp

with pommery mustard cream sauce

Walking Tacos

\$130.00 (serves 15-20)

Crunch, Fill, Enjoy! Bags of Fritos and Doritos, beef chili
con queso, salsa, pico de gallo, lettuce, sour cream,
cheese, guacamole

Preserved Lemon Chicken Breast (GF)

\$12.65 pp

tomato, red onion, lemon jus

Braised Short Rib Ravioli

\$24.00 pp

wild mushrooms, creamed leeks, roasted potatoes, red
wine reduction



Desserts

Gluten Free Vegan Brownie (GF, VGN)

\$3.35 ea

Individually Wrapped Featuring D's Bakeshop, Boston MA

Gluten Free Vegan Chocolate Chip Cookie (GF,VGN)

\$2.45 ea

Mini Vegan Gluten Free Pumpkin Mousse Tarts

(GF,VGN)

\$21.00/half dozen

Pies (V)

\$34.00 (serves 8-10)

apple, blueberry, pumpkin, pecan

Mini Mint Chocolate Mousse Tarts (V)

\$21.00 half dozen

with crushed candy cane

Mini Oreo Cupcakes (V)

\$15.00 dozen

Winter Dessert Box (10 pieces) (V)

\$25.00 (serves 4-6)

includes sugar dusted snowflake cookies, white chocolate cranberry cookie, chocolate chip cookie, mini red velvet and chocolate whoopie pies (10 pieces total)



Desserts (continued)

Mini Pear and Salted Caramel Mousse Tarts (V)

\$21.00 half dozen

caramelized pears, salted caramel mousse

Gingerbread Whoopie Pie (V)

\$22.00 full size half dozen

\$22.00 mini dozen

gingerbread spiced cake, cream cheese filling

White Sugar Dusted Snowflake Cookies (V)

\$12.00 half dozen

White Chocolate Cranberry Cheesecake Bars (V)

\$18.00 half dozen

Vegan Mini Cupcakes (VGN)

\$18.00 dozen

coconut milk vanilla cupcake, vegan cream cheese frosting



Beverages

Hot Cider (GF, VGN)

\$19.00 small (serves 8-10)

\$30.00 medium (serves 13-16)

Hot Chocolate (GF)

\$36.00 small (serves 8-10)

\$57.25 medium (serves 13-16)

\$164.25 large disposable (serves 40-50)

Hot Chocolate Bar

\$54.60 small (serves 8-10)

\$85.00 medium (serves 13-16)

join us for our house made hot chocolate, candy canes, marshmallows, chocolate chips, reese's peanut butter cup crumbles, oreo crumbles



Mixers

Ideal for pairing with your favorite spirits!

Southern Charmer (GF, VGN)

\$18.00

perfect for pairing with your favorite bourbon!

apple cider, cinnamon syrup, orange bitters, lemon juice

House-Made Margarita Mix (GF, VGN)

\$18.00

perfect for pairing with your favorite tequila!

fresh lime juice, simple syrup, splash of orange juice

Spicy Jamaica Daiquiri Mix (GF, VGN)

\$18.00

perfect for pairing with your favorite rum!

hibiscus juice, habanero simple syrup, citrus juices

